

Center for Dairy Foods Technology

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Background

Established in 1990 to develop new technologies and products for the dairy foods industry.

FY94-95 Overview

Current

1994-95 Award	\$59,227
Matching Funds	295,000
Patents Pending	0
Patents Issued	0
License Agreements	1
Spin-off Companies	0
Companies Assisted	3
Industry Jobs Created	4
Center Jobs Created	7

Cumulative Overview

Cumulative

Awards	\$637,388
Matching Funds	\$2,300,000
Patents Issued	1
License Agreements	1
Spin-off Companies	2

Technologies

- The Center investigates methods to fractionate (separate) and concentrate milk components in non-degradative ways. Specialized membranes are used to separate proteins, carbohydrates, and milk salts.
- Aseptic processing of milk and dairy products results in shelf-stable, non-refrigerated foodstuffs that have minimal flavor change, retain nutrient makeup, and permit transportation, distribution, and storage without refrigeration.

Center Highlights

- The Center has signed an **option agreement** with Utah Milk Technologies, a business venture group to **pursue commercialization** of membrane-concentrated, sterile milk for export. Utah Milk Technologies has signed an agreement with Tetra-Alfa, the world's largest manufacturer of ultra-high temperature and aseptic packaging equipment.
- A **patent** for the Center's "**Creamier Skim Milk**" was issued in November 1994.
- **Gossner Foods, Inc.**, Logan, holds the contract for the production and packaging of new products researched and developed by national food companies with the **assistance of the Center**.
- **Heart-to-Heart Foods, Inc.**, Richmond, which produces yogurt and ice cream products and new lines of cream cheese, has used **Center equipment and expertise** to research and develop new product lines for distribution in Utah.
- **International Dairy Foods Association** has shown interest in "**Creamier Skim Milk**" to increase consumer acceptability of skim milk.